

SEARS
Kenmore
CLASSIC®
ELECTRIC RANGE

OWNER'S MANUAL

models 98581 98681
98588 98688



INSTALLATION

CARE & USE RECIPES



PROBLEM SOLVER

CONTENTS

INSTALLATION

INTEGRAL VENTING

HOOD EXTENSION

USE AND CARE

Important Safety Instructions
Features of Your Cooking Center

Surface Cooking:

Canning Tips

Surface Cooking Guide

Ovens:

Clock/Timer

Control Settings

Baking, Baking Guide
Roasting, Roasting Guide
Broiling, Broiling Guide
Favorite American Recipes
Care & Cleaning
Thermostat Adjustment
Self-Cleaning Instructions
Exhaust System

PROBLEM SOLVER

The Problem Solver lists causes of minor operating problems that you can correct yourself.

WARRANTY

INSTALLATION INSTRUCTIONS

Before you begin—Read these instructions completely and carefully.

IMPORTANT—Save these instructions for local inspector's use.

IMPORTANT—OBSERVE ALL GOVERNING CODES AND ORDINANCES.

Note to Installer—Be sure to leave these instructions with the Consumer.

Note to Consumer—Keep this Owner's Manual for future reference.

Note—This appliance must be properly grounded.

Tools You Will Need

Electric drill	Hammer
3/32" drill bit	Knife
Phillips head screwdriver	Electrician pliers
Blade type screwdriver	

Electrical Requirements

CAUTION, FOR PERSONAL SAFETY: DO NOT USE AN EXTENSION CORD WITH THIS APPLIANCE.

IMPROPER CONNECTION OF ALUMINUM HOUSE WIRING TO COPPER LEADS CAN RESULT IN A SERIOUS PROBLEM. USE ONLY CONNECTORS DESIGNED FOR JOINING COPPER TO ALUMINUM AND FOLLOW THE MANUFACTURER'S RECOMMENDED PROCEDURE CLOSELY.

REMOVE HOUSE FUSE OR OPEN CIRCUIT BREAKER BEFORE BEGINNING INSTALLATION.

- This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or time delay fuse, as noted on the rating plate. (Rating plate is located on the lower oven door frame.)
- Wiring must conform to National Electric Codes.
- If the electric supply provided does not meet the above specifications, call a licensed electrician.
- Because range terminals are not accessible after range is in position, flexible service conduit or cord must be used.

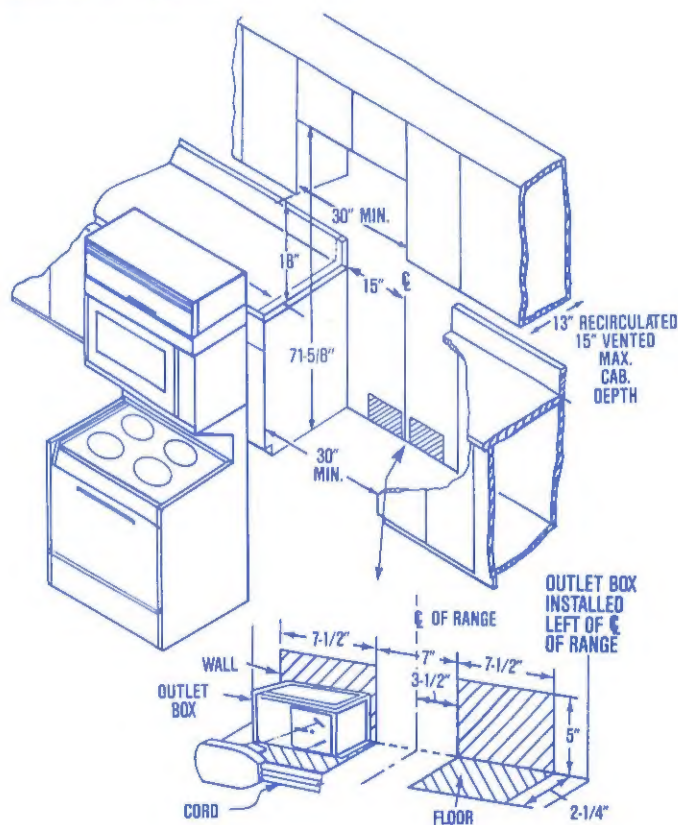
Step 1

Preparation of Wall or Cabinet

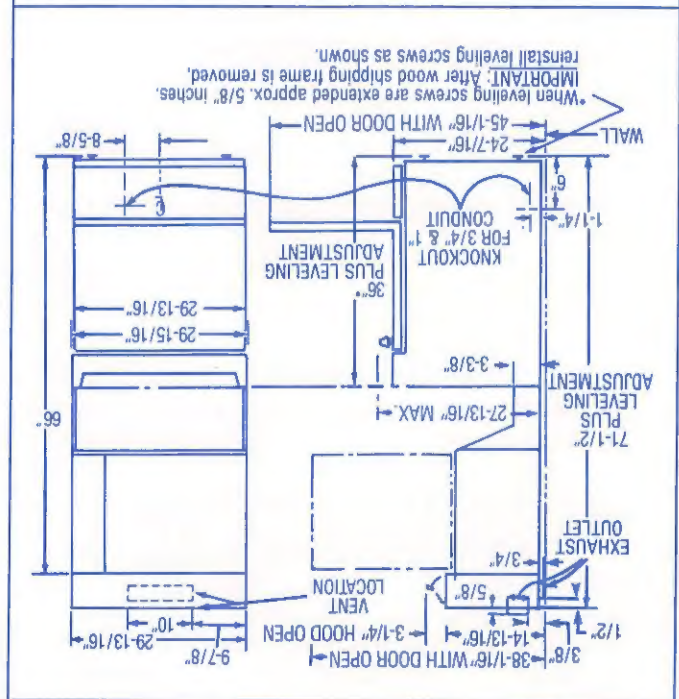
1. All vertical dimensions given are for 36" recommended height from top of trim to floor. The leveling screws can be used to obtain approximately 1/2" additional height, but the vertical dimensions should be adjusted accordingly.

2. Leveling screws must be reassembled to the range after removing the wood shipping frame.

To eliminate the risk of burns or fire by reaching over heated surface units, the maximum depth of cabinet installed over range must not exceed dimensions as shown in Fig. below.



Step 1 (continued)



When leveling screws are extended approx. 5/8" inches. IMPORTANT: After wood shipping frame is removed, reinstall leveling screws as shown.

Duct Installation

Step 2

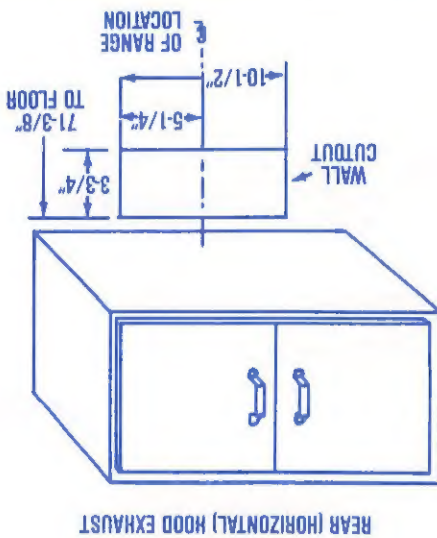
- **IMPORTANT:** The exhaust air should not be vented into a wall, a ceiling, or a concealed space of a building.
- The hood exhaust has been designed to mate with a standard, 3 1/4" x 10" rectangular duct. If round duct is desired, a rectangular-to-round adapter must be used.
- CAUTION:** If rear (horizontal) exhaust is to be used, care should be taken to align the exhaust with the space between 2 studs, or the wall should be prepared at the time it is constructed by leaving enough space between wall studs to accommodate the exhaust.
- Maximum duct length—For satisfactory air movement (CFM) the total duct length should not exceed 120 equivalent feet 3 1/4" x 10" rectangular duct. Equivalent feet are defined as total feet of straight duct, plus equivalent feet of elbows, transitions, hood caps, etc.

Duct Recommendations

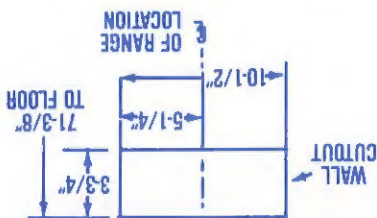
- Use recommended wall cap. Do not use laundry-type wall cap.
- Use no more than two 90° elbows with 3 1/4" x 10" or 6" round duct. Do not overrun your system with too many bends and turns.
- Duct system to the outside. Do not vent appliance into attic or crawl space.
- Tape all joints securely with several wraps of duct tape. Do not butt joints. Always use male-female connections in direction of flow.
- Use only one appliance per duct system. Do not exhaust more than one appliance into a single duct system.
- The minimum distance between elbows and fittings is 2 1/2 times the normal diameter of duct being used. The longer the straight section the better.
- If using a roof cap, do not reduce duct size. Also make sure a backdraft damper is in the roof cap.
- Hand-made crimps are likely to cause restrictions.
- Use metal duct minimum 26 gage galvanized or minimum 24 gage aluminum. Local codes may require heavier gage.

- In areas of extreme cold weather, a thermal barrier may be needed. Provide a short length of non-metallic duct as close to the wall as possible to prevent conduction along the metal duct.

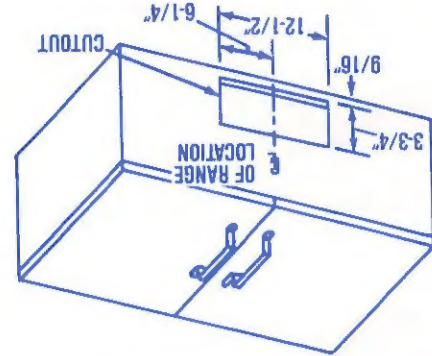
- In high altitude installations, it is advisable to use six-inch or 3 1/4" x 10" duct. Also reduce the maximum duct run.



REAR (HORIZONTAL) HOOD EXHAUST


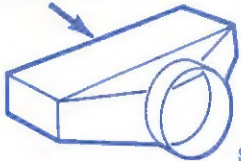
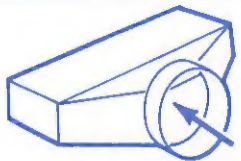
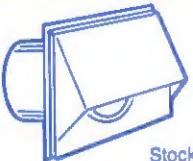
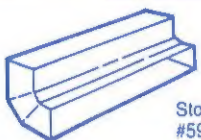

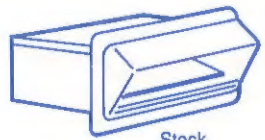
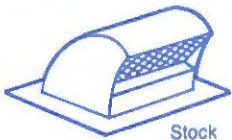




TOP (VERTICAL) HOOD EXHAUST



NOTE: MAINTAIN 71-5/8" MIN. DISTANCE FROM BOTTOM OF WALL CABINET TO FLOOR WHERE HOOD IS VENTED THROUGH BOTTOM OF WALL CABINET.

Duct Fittings

 <p>6" Adjustable Elbow (Galv.) Equivalent Length—10 ft.</p> <p>Stock #59781</p>	 <p>6" dia. Round Duct Transition (Galv.) Equivalent Length—7 ft.</p> <p>Stock #59581</p>
 <p>Round Duct Transition (Galv.) Equivalent Length—9 ft.</p> <p>Stock #59581</p>	 <p>6" Wall Cap (Aluminum) Includes Damper and Screen Equivalent Length—40 ft.</p> <p>Stock #59691</p>
 <p>Rectangular Elbow for routing right or left For 3 1/4" x 10" Duct (Galv.) Ducts with 3 1/4" side down Equivalent Length—10 ft.</p> <p>Stock #59896</p>	 <p>Rectangular Elbow for routing back or front For 3 1/4" x 10" Duct (Galv.) Ducts with 10" side down Equivalent Length—16 ft.</p> <p>Stock #59296</p>
 <p>3 1/4" x 10" Wall Cap (Painted) Includes Damper and Screen Equivalent Length—32 ft.</p> <p>Stock #59391</p>	 <p>3 1/4" x 10" or 6" Roof Cap (Painted) Includes Backdraft Damper and Screen Equivalent Length—24 ft.</p> <p>Stock #59091</p>
 <p>6" Round Duct (Galv.) Two 24" Sections Equivalent Length—2 ft.</p> <p>Stock #59281</p>	 <p>Rectangular Duct 3 1/4" x 10" (Galv.) Two 24" Sections Equivalent Length—2 ft.</p> <p>Stock #58351</p>
<p>Equivalent Length—1 ft. Straight Duct—1 ft.</p>	

SAFETY

INSTALLATION MUST BE IN ACCORDANCE WITH ALL LOCAL AND NATIONAL CODES. USE ONLY MATERIALS WHICH CONFORM TO UNDERWRITERS' LABORATORIES, NATIONAL ELECTRIC CODE AND THE LOCAL CODE IN EFFECT. **BE SURE THE POWER IS DISCONNECTED BEFORE DOING ANY ELECTRICAL WORK.**

Further instructions on wiring can be found in Sears book "Simplified Electrical Wiring" available from Sears stores and catalog. (Stock No. 5428.)

Step 3

Prepare for Electrical Connection

Use a 3-conductor, or if required, a 4-conductor cord set as noted below.

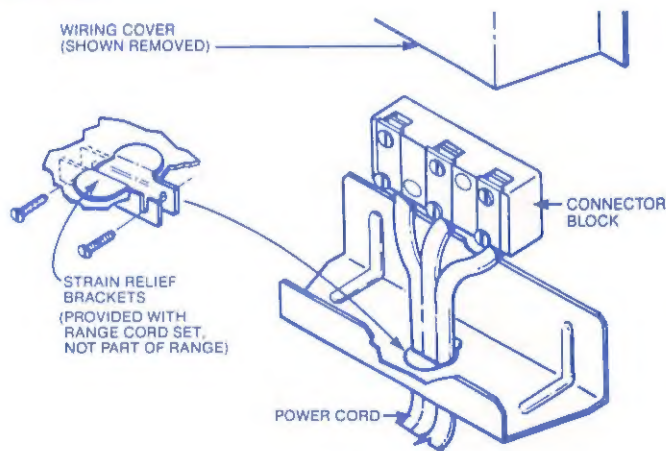
For Ranges Greater than or Equal to 14.1 KW

9-5255	3 cond.	4'	50A-125/250V
9-5237	4 cond.	4'	50A-125/250V

Step 4

1. Locate connector block at the bottom rear of range and remove rear wiring cover.

2. Directly below the connector block is a hole with a knockout ring for accommodating conduit fittings. Brackets provided are used to support the flexible cord strain relief, which must be securely attached to the cord set.



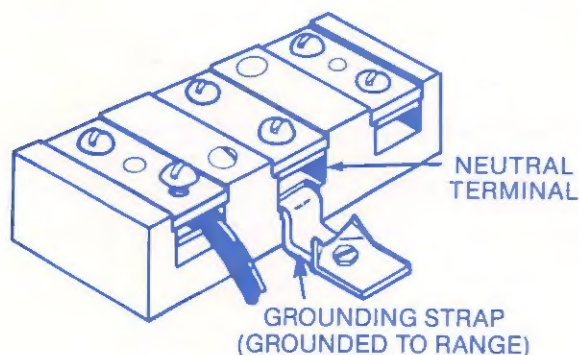
Step 5

3 Wire System

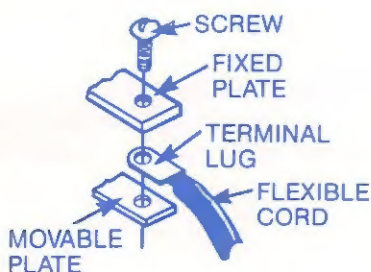
The following procedure should be used for copper (#1) or aluminum (#2) wire connection:

1. Copper Wiring

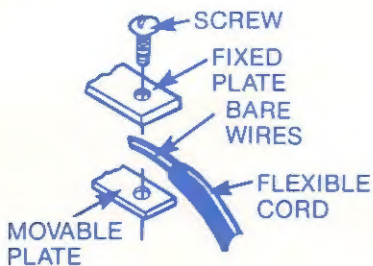
Connect the neutral or grounded wire of the supply circuit to the neutral terminal of the connector block, located in the center. The power leads must be connected to the outside brass terminals.



Power Cord Installation—Clamp terminal lugs between the fixed plates and movable plates with screws tightened securely. (Screws must pass through lugs before tightening.)



Cable Direct Installation—Clamp bare wires between the fixed plates and movable plates with screws tightened securely.



WARNING: CONNECTOR BLOCK IS APPROVED FOR COPPER WIRE CONNECTION ONLY.

2. Aluminum Wiring

A. Connect length of copper building wire to range terminal block.

B. Splice copper wires to aluminum wiring using special connectors designed and U.L. approved for joining copper to aluminum, and follow the connector manufacturer's recommended procedure closely.

NOTE: Wire used, location and enclosure of splices, etc., must conform to good wiring practice and local codes.

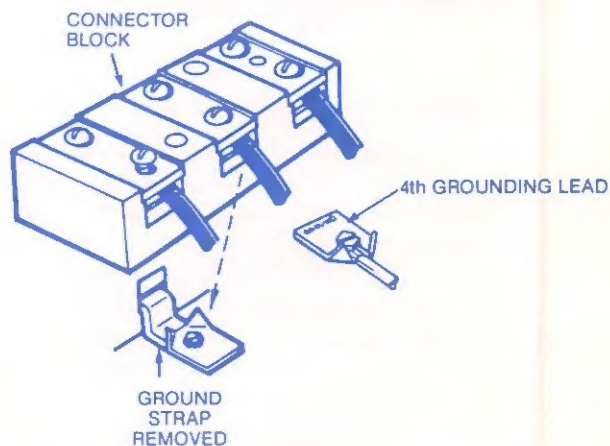
Step 6

4 Wire System

Special Grounding Instructions

1. If local codes do not permit grounding through neutral, disconnect the strap located at the bottom of connector block from the frame, and cut off to prevent contact with the range body.

To ground range frame, a 4th grounding lead must be connected to range frame in accordance with local codes, using only ground lug and screw.



2. Mobile Home Installation—If this range is provided with a 3-conductor cord or cable assembly, or if local codes do not permit grounding through the neutral, the grounding strap must be removed and the 3-conductor cord or cable assembly must be replaced by a 4-conductor cord as follows:

A. Remove the 3-conductor cord by removing the strain relief and terminal lugs from the connector block.

B. Attach the 4-conductor cord as described in STEP 5.1, except attach 4th wire to previous location of the grounding strap.

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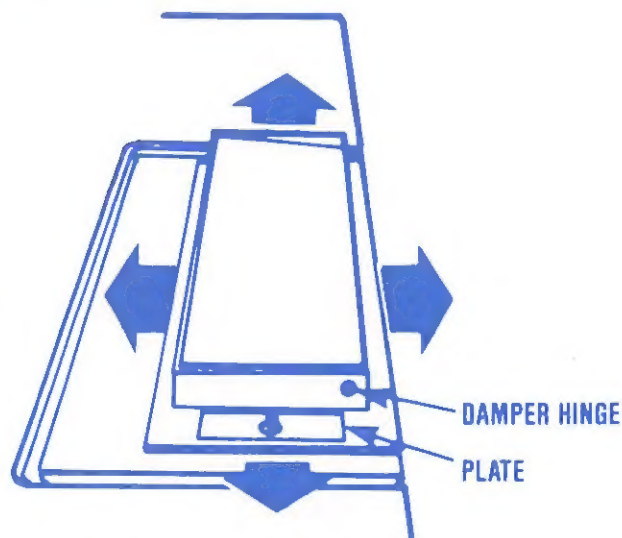
Step 7

Exhaust Information

For Outside Vented Models Only

1. Adjustable Exhaust Outlet

Hood exhaust outlet is adjustable to compensate for ductwork misalignment. In the top (vertical) exhaust position, it can be adjusted $7/32''$ to the left or right of center, and it has a total adjustment of $7/16''$ from front to rear of the range. In the rear (horizontal) exhaust position, it can be adjusted $7/32''$ to the left or right of center, and it has a total adjustment of $7/16''$ from top to bottom of the range.



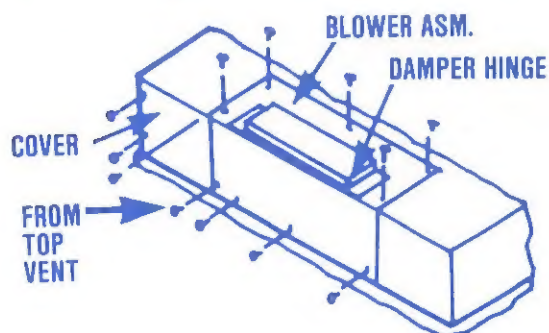
2. Top (Vertical) Hood Exhaust

- Your range is shipped assembled for Top (Vertical) Hood Exhaust. For installation under a close fitting cabinet, the exhaust outlet assembly must be removed from the top of the blower cover by removing 2 screws and 2 plates. Insert the exhaust outlet assembly into the vertical exhaust pipe with the hinge of the damper toward the wall. Temporarily secure with duct tape or some other means. After range is in place, reassemble exhaust outlet assembly to the top of the blower cover with 2 plates and 2 screws.

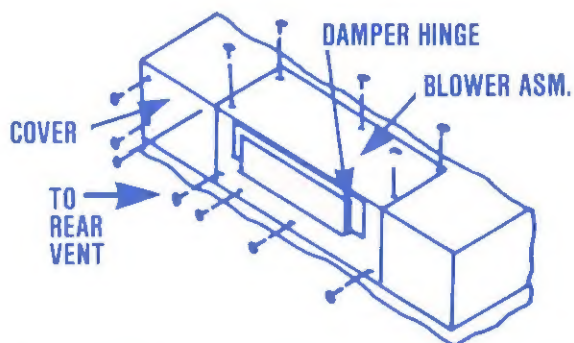
- If there is space between the bottom of the cabinet to clear the exhaust outlet assembly, it can remain in place and be adjusted to fit with the vertical pipe by loosening 2 screws.

3. Rear (Horizontal) Hood Exhaust

To change hood from top vent to rear vent, stand facing rear of range and remove 4 screws and cover.



Disconnect blower plug from range top. Remove eight screws, lift blower assembly **up** and **out** of hood. Turn blower assembly end to end for rear exhaust position. Remove wires from two slots and assemble in opposite two slots.



Assemble blower assembly in hood, with exhaust vent at rear, and assemble eight screws. Reconnect blower plug in range top. Assemble cover with four screws.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

When using electrical appliances, basic safety precautions should be followed, including the following:

- Use this appliance only for its intended use as described in this manual.



- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.

- Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book. All other servicing

should be referred to a qualified technician.

- Before performing any service, **DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**



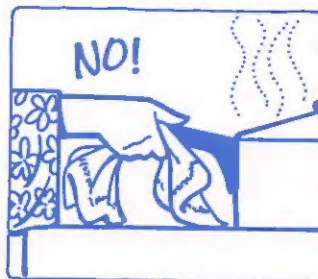
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.



- Don't allow anyone to climb, stand or hang on the door, drawer or range top. They could damage the range and even tip it over, causing severe personal injury.

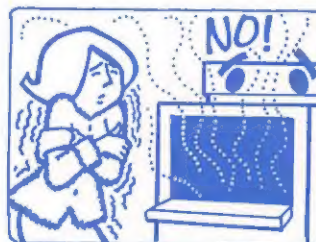
- CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE

STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.



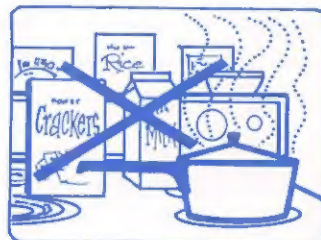
- Never wear loose-fitting or hanging garments while using the appliance. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.

- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.



- Never use your appliance for warming or heating the room.

- Keep hood and grease filters clean to maintain good venting and to avoid grease fires.



- Storage in or on appliance—Flammable materials should not be stored in an oven or near surface units.

- Do not let cooking grease or other flammable materials accumulate in or near the range.

- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface unit by covering pan completely with well-



fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam type fire extinguisher.

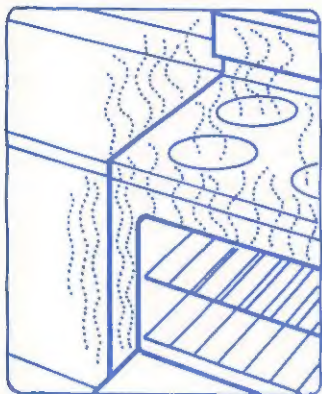
- Do not touch heating elements or interior surface of oven. These surfaces may be hot enough to burn even

though they are dark in color. During and after use, do not touch, or let clothing or other flammable

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IMPORTANT SAFETY INSTRUCTIONS (continued)

materials contact surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling, first.

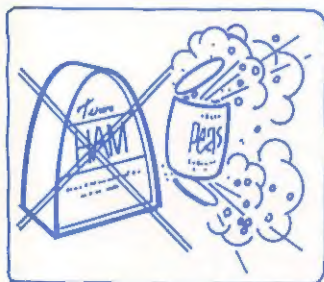


Potentially hot surfaces include the cooktop and areas facing the cooktop, oven vent opening and surfaces near the opening, and crevices around the oven door. Remember: The inside surface of the oven may be hot when the door is opened.

- **When cooking pork**, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

Oven

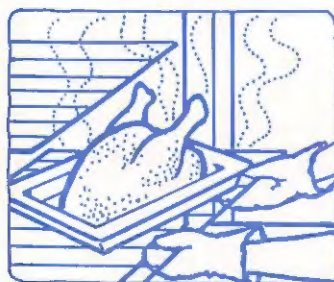
- Stand away from range when opening oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.



- Don't heat unopened food containers in the oven. Pressure could build up and the container could burst, causing an injury.

- Keep oven vent ducts unobstructed.

- Keep oven free from grease buildup.



- Place oven shelf in desired position while oven is cool. If shelves must be handled when hot, do not let pot holder contact heating units in the oven.

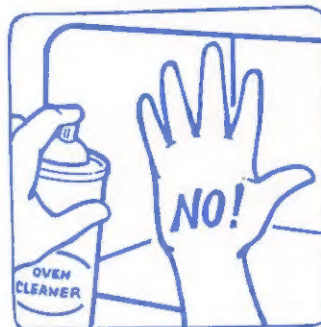
• Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.

- When using cooking or roasting bags in oven, follow the manufacturer's directions.

- Do not use your oven to dry newspapers. If overheated, they can catch fire.

Self-Cleaning Oven

- Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.



- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

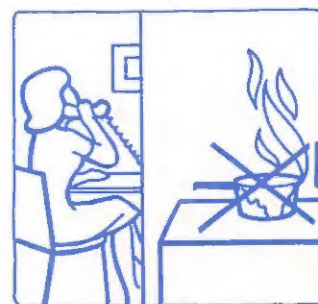
- Clean only parts listed in this Owner's Manual.
- Before self-cleaning the oven, remove broiler pan and other utensils.

Surface Cooking Units



- Use proper pan size —This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose

a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency (see pages 16-17).



- Never leave surface units unattended at high heat settings. Boil-over causes smoking and greasy spillovers that may catch on fire.



- **Don't use aluminum foil to line drip pans or anywhere in the oven except as described in this book.** Misuse could result in a shock, fire hazard or damage to the range.

• **Be sure drip pans and vent ducts are not covered and are in place.** Their absence during cooking could damage range parts and wiring.

• **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for range-top service;** others may break because of the sudden change in temperature. (See section on "Surface Cooking" for suggestions.)



• **To minimize burns, ignition of flammable materials, and spillage,** the handle of a container should be turned toward the center of the range without extending over nearby surface units.

• **Always turn surface unit to OFF before removing utensil.**

• **Keep an eye on foods being fried at HIGH or MEDIUM HIGH heats.**

• **To avoid the possibility of a burn or electric shock,** always be certain that the controls for all surface units are at OFF position and all coils are cool before attempting to lift or remove the unit.

• **Don't immerse or soak removable surface units. Don't put them in a dishwasher. Do not self-clean the surface units in the oven.**

• **When flaming foods under the hood,** turn the fan off. The fan, if operating, may spread the flame.

• **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.

• **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.

• **If a combination of oils or fats will be used in frying,** stir together before heating, or as fats melt slowly.

• **Always heat fat slowly,** and watch as it heats.

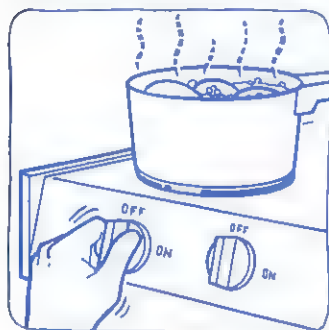
• **Use deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.

SAVE THESE INSTRUCTIONS

Energy-Saving Tips

Surface Cooking

- For best use of energy, use cooking utensils of medium weight aluminum, tight-fitting covers, and flat bottoms which completely cover the heated portion of the surface unit.
- Cook fresh vegetables with a minimum amount of water in a covered pan.
- Watch foods when bringing them quickly to cooking temperatures at HIGH heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.



- Use residual heat with surface cooking whenever possible. For example, when cooking eggs in the shell, bring water to boil, then turn to OFF position to complete the cooking.

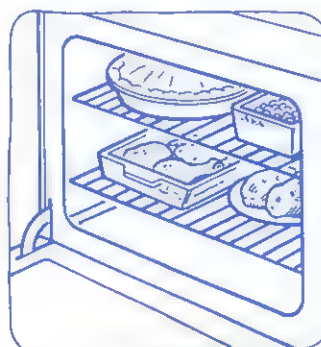
- Always turn surface unit OFF before removing utensil.
- Use correct heat for cooking task. . . high heats to start cooking (if time allows, do not use high heat to start), medium high—quick brownings, medium—slow frying, low—finish cooking most quantities, simmer—double boiler heat, finish cooking, and special for small quantities.



- When boiling water for tea or coffee, heat only the amount needed. It is not economical to boil a container full of water for only one or two cups.

Oven Cooking

- Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, watch the indicator light, and put food in the oven promptly after the light goes out.
- Always turn oven OFF before removing food.
- During baking, avoid frequent door openings. Keep door open as short a time as possible when it is opened.



- Cook complete oven meals instead of just one food item. Potatoes, other vegetables and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same time.

- Use residual heat in oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

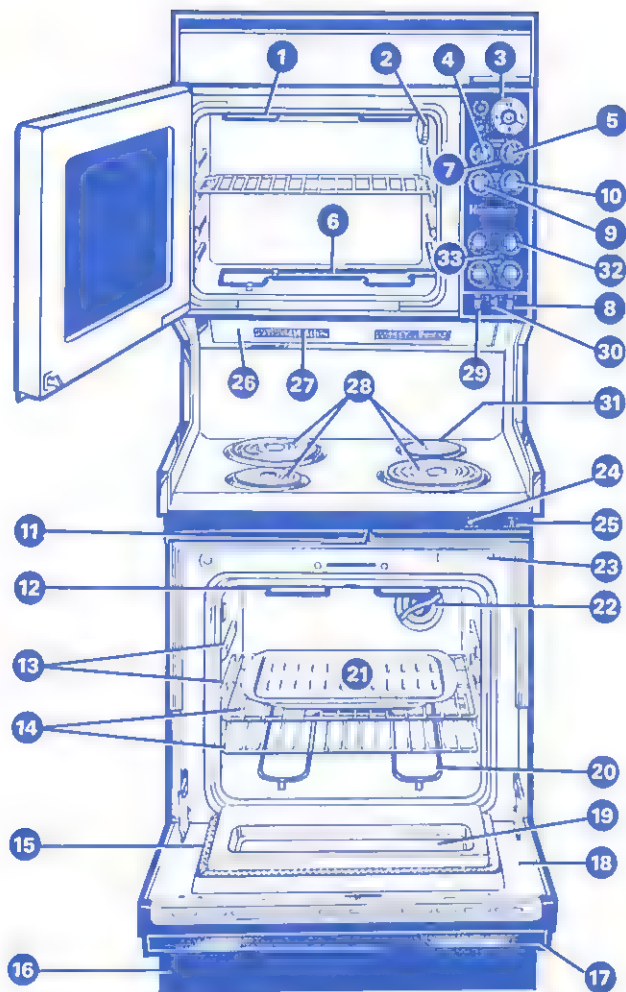
Features of Your Range

Upper Oven

1. Broil Unit.
2. Oven Light.
3. Automatic Oven Timer, Clock and Minute Timer.
4. Oven Set Control.
5. Oven Temp Control.
6. Bake Unit.
7. Oven Cycling Lights. (Each light glows until oven reaches selected temperature, then goes off and on during cooking with the oven units as temperature is maintained.)
8. Upper Oven Light Switch.

Lower Oven

9. Oven Set Control.
10. Oven Temp Control.
11. Oven Door Latch.
12. Broil Unit.
13. Oven Shelf Supports. (Letters A, B, C and D indicate cooking positions for shelves as recommended on baking, roasting and broiling guides.)
14. Oven Shelves.
15. Oven Door Gasket.
16. Storage Drawer.
17. Oven Light Switch. (Use to turn oven light on during cooking when oven door is closed.)
18. Oven Door Liner.
19. Oven Window.
20. Bake Unit. (May be lifted gently for wiping oven floor.)
21. Broiler Pan and Rack.
22. Oven Interior Light. (Comes on automatically when door is opened.)
23. Model and Serial Numbers.
24. Oven Locked Light. (Glows during self-cleaning when oven has reached cleaning temperature. Oven door cannot be opened when this light is on.)
25. Oven Cleaning Light. (Glows during self-cleaning when all controls are set. Cycles off and on with the oven heating units after oven reaches cleaning temperature.)



98581/8 vented models.
98681/8 non-vented models.

Surface Cooking Units

26. Surface Light.
27. Removable Grease Filters (2) for Over Cooktop Venting.
28. Plug-In Surface Units. Chrome Plated Drip Pans.
29. Surface Light Switch.
30. Exhaust Fan Switch.
31. Removable Vent Duct for Lower Oven. Located under right rear unit.
32. Surface Unit Controls.
33. "ON" Indicator Light for Surface Units.

Surface Cooking

See Surface Cooking Guide on pages 16 and 17.

Surface Cooking with Infinite Heat Controls

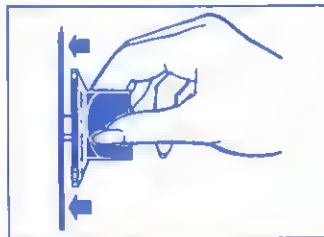
Your surface units and controls are designed to give you an infinite choice of heat settings for surface unit cooking.

At both OFF and HI positions, there is a slight niche so control “clicks” at those positions; “click” on HI marks the highest setting; the lowest setting is between WM and OFF. In a quiet kitchen, you may hear slight “clicking” sounds during cooking, indicating heat settings selected are being maintained.

Switching heats to higher settings always shows a quicker change than switching to lower settings.

How to Set the Controls

Step 1: Grasp control knob and push in.



Step 2: Turn either clockwise or counterclockwise to desired heat setting.

Control must be pushed in to set only from OFF position. When control is in any position other than OFF, it may be rotated without pushing in.



Be sure you turn control to OFF when you finish cooking. An indicator light will glow when ANY heat on any surface unit is on.

Cooking Guide for Using Heats

HI—Quick start for cooking; bring water to boil.

MED HI (7)—Fast fry, pan broil; maintain fast boil on large amount of food.

MED (4)—Saute and brown; maintain slow boil on large amount of food.

LOW (3)—Cook after starting at HI; cook with little water in covered pan.

WM—Steam rice, cereal; maintain serving temperature of most foods.

NOTE:

1. At HI, MED HI (7), never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.

2. At WM, LOW (3), melt chocolate, butter on small unit.

Questions & Answers

Q. May I can foods and preserves on my surface units?

A. Yes, but only use cookware designed for canning purposes. Check the manufacturer's instructions and recipes for preserving foods. Be sure canner is flat-bottomed and fits over the center of your surface unit. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat. Canning should only be done on surface units.

Q. Can I cover my drip pans with foil?

A. No. Clean as recommended in Cleaning Guide.

Q. Can I use special cooking equipment, like an oriental wok, on any surface units?

A. Cookware without flat surfaces is not recommended. The life of your surface unit can be shortened and the range top can be damaged from the high heat needed for this type of cooking.

Q. Why am I not getting the heat I need from my units even though I have the knobs on the right setting?

A. After turning surface unit off and making sure it is cool, check to make sure that your plug-in units are securely fastened into the surface connection.

Q. Why does my cookware tilt when I place them on the surface unit?

A. Because the surface unit is not flat. Make sure that the "feet" on your surface units are sitting tightly in the range top indentation and the outer edge of the drip pan is flat on the range surface.

Q. Why is the porcelain finish on my cookware coming off?

A. If you set your surface unit higher than required for the cookware material, and leave it, the finish may smoke, crack, pop, or burn depending on the pot or pan. Also, a too high heat for long periods, and small amounts of dry food, may damage the finish.

Home Canning Tips

Canning should be done on cooktop only.

In surface cooking of foods other than canning, the use of large-diameter pots (extending more than 1-inch beyond edge of drip pan) is not recommended. However, when canning with water-bath or pressure canner, large-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding heating unit.

HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER. Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding heating units.

Observe Following Points in Canning

1. Bring water to boil on HIGH heat, then after boiling has begun, adjust heat to lowest setting to maintain boil (saves energy and best uses surface unit.)
2. Be sure canner fits over center of surface unit. If your range does not allow canner to be centered on surface unit, use smaller-diameter pots for good canning results.

3. Flat-bottomed canners give best canning results. Be sure bottom of canner is flat or slight indentation fits snugly over surface unit. Canners with flanged or rippled bottoms (often found in enamelware) are not recommended.



4. When canning, use recipes from reputable sources. Reliable recipes are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.

5. Remember, in following the recipes, that canning is a process that generates large amounts of steam. Be careful while canning to prevent burns from steam or heat.

NOTE: If your range is being operated on low power (voltage), canning may take longer than expected, even though directions have been carefully followed. The process may be improved by:

- (1) using a pressure canner, and
- (2) for fastest heating of large water quantities, begin with HOT tap water.

Surface Cooking Guide



Cookware Tips

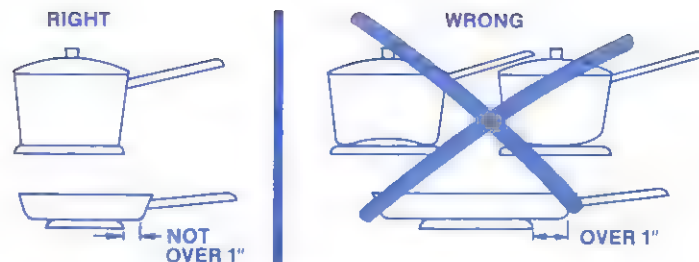
1. Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast iron and coated cast iron cookware is slow to absorb heat, but generally cooks evenly at LOW or MEDIUM settings. Steel pans may cook unevenly if not combined with other metals.

Flat ground Pyroceram® saucepans or skillets coated on the bottom with aluminum generally cook evenly. Use glass saucepans with heat-spreading trivets available for that purpose.

2. To conserve the most cooking energy, pans should be flat on the bottom, have straight sides and tight-fitting lids. Match the size of the saucepan to the size of the surface unit. A pan that extends more than an inch beyond the edge of the drip pan traps heat which causes "crazing" (fine hairline cracks) on porcelain, and discoloration ranging from blue to dark gray on chrome drip pans.

Food	Cookware	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
Cereal Cornmeal, grits, oatmeal	Covered Saucepan	HI. In covered pan bring water to boil before adding cereal.	LOW (3) or WM, then add cereal. Finish timing according to package directions.	Cereals bubble and expand as they cook; use large enough saucepan to prevent boilover.
Cocoa	Uncovered Saucepan	HI. Stir together water or milk, cocoa ingredients. Bring just to a boil.	MED (4), to cook 1 or 2 minutes to completely blend ingredients.	Milk boils over rapidly. Watch as boiling point approaches.
Coffee	Percolator	HI. At first perk, switch heat to LOW (3).	LOW (3) to maintain gentle but steady perk.	Percolate 8 to 10 minutes for 8 cups, less for fewer cups.
Eggs Cooked in shell	Covered Saucepan	HI. Cover eggs with cool water. Cover pan, cook until steaming.	LOW (3). Cook only 3 to 4 minutes for soft cooked; 15 minutes for hard cooked.	If you do not cover skillet, baste eggs with fat to cook tops evenly.
Fried sunny-side-up	Covered Skillet	MED HI (7). Melt butter, add eggs and cover skillet.	Continue cooking at MED HI (7) until whites are just set, about 3 to 5 more minutes.	
Fried over easy	Uncovered Skillet	HI. Melt butter.	LOW (3), then add eggs. When bottoms of eggs have just set, carefully turn over to cook other side.	
Poached	Covered Skillet	HI. In covered pan bring water to a boil.	LOW (3). Carefully add eggs. Cook uncovered about 5 minutes at MED HI (7).	Remove cooked eggs with slotted spoon or pancake turner.
Scrambled or omelets	Uncovered Skillet	HI. Heat butter until light golden in color.	MED (4). Add egg mixture. Cook, stirring to desired doneness.	Eggs continue to set slightly after cooking. For omelet do not stir last few minutes. When set, fold in half.
Fruits	Covered Saucepan	HI. In covered pan bring fruit and water to boil.	LOW (3). Stir occasionally and check for sticking.	Fresh fruit: Use 1/4 to 1/2 cup water per pound of fruit. Dried fruit: Use water as package directs. Time depends on whether fruit has been presoaked. If not, allow more cooking time.
Meats, Poultry Braised: Pot roasts of beef, lamb or veal; pork steaks and chops	Covered Skillet	HI. Melt fat, then add meat. Switch to MED HI (7) to brown meat. Add water or other liquid.	LOW (3). Simmer until fork tender.	Meat can be seasoned and floured before it is browned, if desired. Liquid variations for flavor could be wine, fruit or tomato juice or meat broth. Timing: Steaks 1 to 2-inches: 1 to 2 hours. Beef Stew: 2 to 3 hours. Pot Roast: 2½ to 4 hours.
Pan-fried: Tender chops; thin steaks up to 3/4-inch; minute steaks; hamburgers; franks and sausage; thin fish fillets	Uncovered Skillet	HI. Preheat skillet, then grease lightly.	MED HI (7) or MED (4). Brown and cook to desired doneness, turning over as needed.	Pan frying is best for thin steaks and chops. If rare is desired, pre-heat skillet before adding meat.

3. Deep Fat Frying. Do not overfill kettle with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch foods frying at HIGH temperatures and keep range and hood clean from accumulated grease.



Food	Cookware	Directions and Setting to Start Cooking	Setting to Complete Cooking	Comments
Fried Chicken	Covered Skillet	HI. Melt fat. Switch to MED (4) HI to brown chicken.	LOW (3). Cover skillet and cook until tender. Uncover last few minutes.	For crisp dry chicken, cover only after switching to LOW (3) for 10 minutes. Uncover and cook, turning occasionally 10 to 20 minutes.
Pan broiled bacon	Uncovered Skillet	HI. In cold skillet, arrange bacon slices. Cook just until starting to sizzle.	MED HI (7). Cook, turning over as needed.	A more attention-free method is to start and cook at MED (4).
Sauteed: Less tender thin steaks (chuck, round, etc.); liver; thick or whole fish	Covered Skillet	HI. Melt fat. Switch to MED (4) to brown slowly.	LOW (3). Cover and cook until tender.	Meat may be breaded or marinated in sauce before frying.
Simmered or stewed meat; chicken; corned beef; smoked pork; stewing beef; tongue; etc.	Covered Dutch Oven, Kettle or Large Saucepan	HI. Cover meat with water and cover pan or kettle. Cook until steaming.	LOW (3). Cook until fork tender. (Water should slowly boil). For very large loads, medium heat may be needed.	Add salt or other seasoning before cooking if meat has not been smoked or otherwise cured.
Melting chocolate, butter, marshmallows	Small Covered Saucepan. Use small surface unit	WM. Allow 10 to 15 minutes to melt through. Stir to smooth.		When melting marshmallows, add milk or water.
Pancakes or French toast	Skillet or Griddle	MED HI (7). Heat skillet 8 to 10 minutes. Grease lightly.	Cook 2 to 3 minutes per side.	Thick batter takes slightly longer time. Turn over pancakes when bubbles rise to surface.
Pasta Noodles or spaghetti	Covered Large kettle or Pot	HI. In covered kettle, bring salted water to a boil, uncover and add pasta slowly so boiling does not stop.	MED HI (7). Cook uncovered until tender. For large amounts, HI may be needed to keep water at rolling boil throughout entire cooking time.	Use large enough kettle to prevent boilover. Pasta doubles in size when cooked.
Pressure Cooking	Pressure Cooker or Canner	HI. Heat until first jiggle is heard.	MED HI (7) for foods cooking 10 minutes or less. MED (4) for foods over 10 minutes.	Cooper should jiggle 2 to 3 times per minute.
Puddings, Sauces, Candies, Frostings	Uncovered Saucepan	HI. Bring just to boil.	LOW (3). To finish cooking.	Stir frequently to prevent sticking.
Vegetables Fresh	Covered Saucepan	HI. Measure 1/2 to 1 inch water in saucepan. Add salt and prepared vegetable. In covered saucepan bring to boil.	MED (4). Cook 1 pound 10 to 30 or more minutes, depending on tenderness of vegetable.	Uncovered pan requires more water and longer time.
Frozen	Covered Saucepan	HI. Measure water and salt as above. Add frozen block of vegetable. In covered saucepan bring to boil.	LOW (3). Cook according to time on package.	Break up or stir as needed while cooking.
Sauteed: Onions; green peppers; mushrooms; celery; etc.	Uncovered Skillet	HI. In skillet melt fat.	MED (4). Add vegetable. Cook until desired tenderness is reached.	Turn over or stir vegetable as necessary for even browning.
Rice and Grits	Covered Saucepan	HI. Bring salted water to a boil.	WM. Cover and cook according to time.	Triple in volume after cooking. Time at WM. Rice: 1 cup rice and 2 cups water—25 minutes. Grits: 1 cup grits and 4 cups water—40 minutes.

Automatic Timer and Clock

The automatic timer and clock on your range are helpful devices that serve several purposes.

To Set the Clock

Push the center knob in and turn the clock hands to the correct time. (If the Automatic Timer pointer should move also, let knob out, turn the Timer pointer to OFF.)



To Set the Minute Timer

The Minute Timer has been combined with the range clock. Use it to time all your precise cooking operations. You'll recognize the Minute Timer as the pointer which is different in color and shape than the clock hands.

TO SET THE MINUTE TIMER, turn the center knob, without pushing in, until pointer reaches number of minutes you wish to time. (Minutes are marked, up to 60, in the center ring on the clock.) At the end of the set time, a buzzer sounds to tell you time is up. Turn knob, **without pushing in**, until pointer reaches OFF and buzzer stops.

Time Bake Uses Automatic Timer

Using the Automatic Timer, you can TIME BAKE with the oven starting immediately and turning off at the Stop Time set or you can set both Start and Stop dials to automatically start and stop oven at a later time of day. It takes the worry out of not being home to start or stop the oven.

Setting the dials for TIME BAKE is explained in detail on page 20.

Self-Clean Uses Automatic Timer

The self-cleaning function on your range uses the Automatic Timer to set the length of time needed to clean whether you wish to clean immediately, or delay the cleaning. By setting the Start and/or Stop Dials you may choose to begin immediately or clean at low energy times during the night. Full explanations of setting Start and Stop Dials for self-cleaning are described on pages 30 and 31.

Questions and Answers

Q. How can I use my Minute Timer to make my surface cooking easier?

A. Your Minute Timer will help time total cooking which includes time to boil food and change temperatures. Do not judge cooking time by visible steam only. Food will cook in covered containers even though you can't see any steam.

Q. Must the Clock be set on correct time of day when I wish to use the Automatic Timer for baking?

A. Yes, if you wish to set the Start or Stop dials to turn on and off at set times during timed functions.

Q. Can I use the Minute Timer during oven cooking?

A. The Minute Timer can be used during any cooking function. The Automatic Timers (Start and Stop dials) are used with TIME BAKE and SELF-CLEAN functions.

Q. Can I change the clock while I'm Time Cooking in the oven?

A. No. The clock cannot be changed during any program that uses the oven timer. You must either stop those programs or wait until they are finished before changing time.

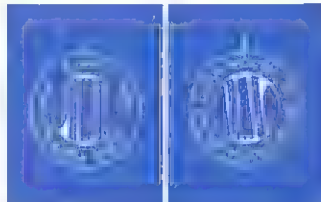
Using Your Oven

Before Using Your Ovens

1. Look at the controls. Be sure you understand how to set them properly. Read over the directions for the Automatic Oven Timer so you understand its use with the controls.
2. Check the inside of the ovens. Look at the shelves. Take a practice run at removing and replacing them properly, to give sure, sturdy support.
3. Read over information and tips that follow.
4. Keep this book handy so you can refer to it, especially during the first weeks of getting acquainted with your range.

Oven Controls

The controls for the oven(s) are marked OVEN SET and OVEN TEMP. OVEN SET has settings for BAKE, TIME BAKE, BROIL, CLEAN and OFF.



When you turn the knob to the desired setting, the proper heating units are then activated for that operation.

OVEN TEMP maintains the temperature you set, from WARM (150°F.) to BROIL (550°F.) to CLEAN (880°F.).

The Oven Cycling Light glows until the oven reaches your selected temperature, then goes off and on with the oven unit(s) during cooking.

PREHEATING either oven, even to high temperature settings, is speedy—rarely more than about 10 minutes. Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, keep an eye on the indicator light and put food in the oven promptly after light goes out.

Oven Interior Shelves

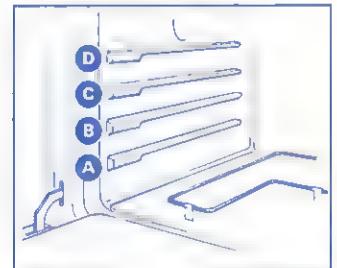
The shelves are designed with stop-locks so that when placed **correctly** on the shelf supports, they (a) will stop before coming completely from the oven, and (b) **will not tilt** when removing food from or placing food on them.

TO REMOVE shelves from either oven, lift up rear of shelf, pull forward with stop-locks along **top** of shelf supports. Be certain that shelf is cool before touching.

TO REPLACE shelves in either oven, insert shelf with stop-locks resting on shelf supports. Push shelf toward rear of oven; it will fall into place. When shelf is in proper position, stop-locks on shelf will run under shelf support when shelf is pulled forward.

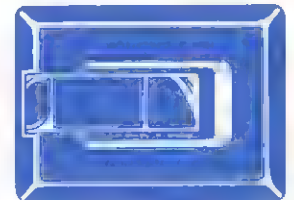
Shelf Positions

The lower oven has four shelf supports marked A (bottom), B, C and D (top). Shelf positions for cooking food are suggested on Baking, Roasting and Broiling pages.



Oven Lights

The lower light comes on automatically when the door is opened. Use switch to turn light on and off when door is closed. Switch is located on front of door.



The upper oven light is controlled by a switch at the bottom of the control panel.

Baking

When cooking a food for the first time in your new oven, use time given on recipes as a guide. Oven thermostats, over a period of years, may "drift" from the factory setting and differences in timing between an old and a new oven of 5 to 10 minutes are not unusual and you may be inclined to think that the new oven is not performing correctly. However, your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced.

How to Bake

Step 1: Place food in oven, being certain to leave about 1 inch of space between pans and walls of oven for good circulation of heat. Close oven door. During baking, avoid frequent door openings to prevent undesirable results.



Step 2: Turn OVEN SET knob to BAKE and OVEN TEMP knob to temperature on recipe or in Baking Guide.

Step 3: Check food for doneness at minimum time on recipe. Cook longer if necessary. Switch off heat and remove foods.

How to Time Bake

The automatic oven timer controls are designed to turn the oven on or off automatically at specific times that you set. Examples of Immediate Start (oven turns on now and you set it to turn off automatically) or Delay Start and Stop (setting the oven to turn on automatically at a later time and turn off at a preset stop time) will be described.

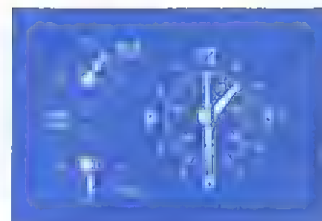


How to Set Immediate Start

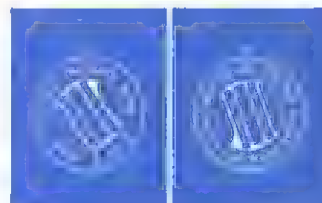
NOTE: Before beginning make sure the range clock shows the correct time of day.

Immediate Start is simply setting oven to start baking now and turning off at a later time automatically. Remember, foods continue cooking after controls are off.

Step 1: To set Stop Time, push in knob on STOP dial and turn pointer to time you want oven to turn off; for example 6:00. The Start Dial should be at the same position as the time of day on clock.



Step 2: Turn OVEN SET knob to TIME BAKE. Turn OVEN TEMP knob to oven temperature, for example 250°F.



How to Set Delay Start and Stop

Delay Start and Stop is setting the oven timer to turn the oven on and off automatically at a later time than the present time of day.

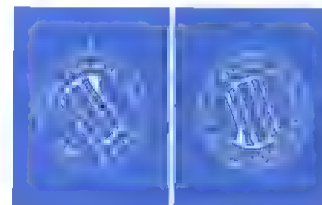
Step 1: To set start time, push in knob on START dial and turn pointer to time you want oven to turn on, for example 3:30.



Step 2: To set Stop Time, push in knob on STOP dial and turn pointer to time you want oven to turn off, for example 6:00. This means your recipe called for two and one-half hours of baking time.

NOTE: Time on Stop Dial must be later than time shown on range clock and Start dial.

Step 3: Turn OVEN SET knob to TIME BAKE. Turn OVEN TEMP knob to 250°F. or recommended temperature.



Place food in oven, close the door and automatically the oven will be turned on and off at the times you have set. Turn OVEN SET to OFF and remove food from oven.

Baking Guide



1. Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes generally give best results. They prevent overbrowning in the time it takes for heat to cook the center areas. Dull (satin-finish) bottom surfaces of pans are recommended for cake pans and pie plates to be sure those areas brown completely.
2. Dark or non-shiny finishes, glass and Pyroceram® cookware generally absorb heat, which may result in

dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Preheat cast iron for baking some foods for rapid browning when food is added.

3. Preheating the oven is not always necessary, especially for foods which cook longer than 30 to 40 minutes. For food with short cooking times, preheating gives best appearance and crispness.

4. Open the oven door to check food as little as possible to prevent uneven heating and to save energy.

Food	Container	Lower Oven Shelf Position	Oven Temperature	Time, Minutes	Comments
Bread					
Biscuits (½-in. thick)	Shiny Cookie Sheet	B, C	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B, A	350°-400°	20-30	
Corn bread or muffins	Cast Iron or Glass	B	400°-450°	20-40	Preheat cast iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	A, B	400°-425°	20-30	Decrease about 5 minutes for muffin mix, or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes.
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A, B	375°-425°	45-60	Dark metal or glass give deepest browning.
Plain rolls	Shiny Oblong or Muffin Pans	A, B	375°-425°	10-25	For thin rolls, Shelf B may be used.
Sweet rolls	Shiny Oblong or Muffin Pans	B, A	350°-375°	20-30	For thin rolls, Shelf B may be used.
Cakes (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two-piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with waxed paper.
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
Cakes					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	Paper liners produce more moist crusts.
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	Use 300°F. and Shelf B for small or individual cakes.
Fruitcakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs.	
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
Cookies					
Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temp.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	25°F. to 50°F. for more browning.
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
Fruits, Other Desserts					
Baked apples	Glass or Metal Pan	A, B, C	350°-400°	30-60	Reduce temp. to 300°F. for large custard. Cook bread or rice pudding with custard base 80 to 90 minutes.
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	
Puddings, Rice and Custard	Glass Custard Cups or Casserole	B	325°	50-90	
Pies					
Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	Large pies use 400°F. and increase time.
Meringue	Spread to crust edges	B, A	325°-350°	15-25	To quickly brown meringue, use 400°F. for 8 to 10 minutes.
One crust	Glass or Satin-finish Metal	A, B	400°-425°	40-60	Custard fillings require lower temperature, longer time.
Two crust	Glass or Satin-finish Metal	B	400°-425°	40-60	
Pastry shell	Glass or Satin-finish Metal	B	450°	12-15	
Miscellaneous					
Baked potatoes	Set on Oven Shelf	A, B, C	325°-400°	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal Pan	A, B, C	325°-375°	30-60	
Souffles	Glass	B	300°-350°	30-75	

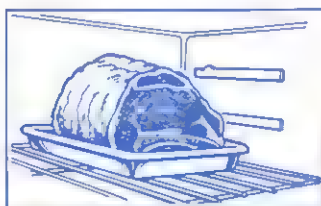
Roasting

Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover or add water to your meat.

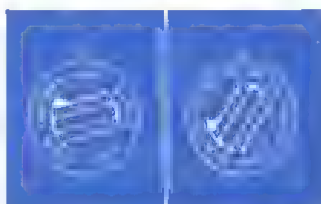
Roasting is really a baking procedure used for meats. Therefore, oven controls are set to BAKE or TIME BAKE. (You may hear a slight clicking sound, indicating the oven is working properly.) Roasting is easy; just follow these steps:

Step 1: Check weight of meat, and place, fat side up, on roasting rack in a shallow pan. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or for basting food during cooking. Avoid spilling these materials on oven liner or door.

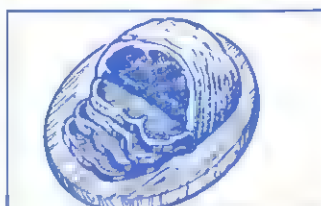
Step 2: Place in oven on shelf in A or B position. No preheating is necessary.



Step 3: Turn OVEN SET to BAKE and OVEN TEMP to 325°F. Small poultry may be cooked at 375°F. for best browning.



Step 4: Most meats continue to cook slightly while standing, after being removed from the oven. For rare or medium internal doneness, if meat is to stand 10 to 20 minutes while making gravy, or for easier carving, you may wish to remove meat from oven when internal temperature is 5 to 10°F. below temperature suggested in guide. If no standing is planned, cook meat to suggested temperature in guide on opposite page.



NOTE: You may wish to use TIME BAKE, as described on page 20, to turn oven on and off automatically.

Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

For Frozen Roasts

- Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).
- Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on packer's label.

Questions and Answers

Q. Is it necessary to check for doneness with a meat thermometer?

A. Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in Roasting Guide on page 23. For roasts over 8 lbs., cooked at 300°F. with reduced time, check with thermometer at half-hour intervals after half the time has passed.

Q. Why is my roast crumbling when I try to carve it?

A. Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing from oven. Be sure to cut across the grain of the meat.

Q. Do I need to preheat my oven each time I cook a roast or poultry?

A. It is rarely necessary to preheat your oven, only for very small roasts, which cook a short length of time.

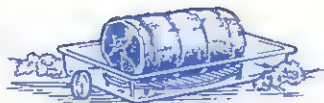
Q. When buying a roast, are there any special tips that would help me cook it more evenly?

A. Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

Q. Can I seal the sides of my foil "tent" when roasting a turkey?

A. Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

Roasting Guide



1. Position oven shelf at B for small-size roasts (3 to 7 lbs.) and at A for larger roasts.
2. Place meat fat-side up, or poultry breast-side up, on broiler pan or other shallow pan with trivet. Do not cover. Do not stuff poultry until just before roasting. Use meat thermometer for more accurate doneness. (Do not place thermometer in stuffing.)
3. Remove fat and drippings as necessary. Baste as desired.

4. Standing time recommended for roasts is 10 to 20 minutes to allow roast to firm up and make it easier to carve. Internal temperature will rise about 5° to 10°F.; to compensate for temperature rise, if desired, remove roast from oven at 5° to 10°F. less than temperature on guide.

5. Frozen roasts can be conventionally roasted by adding 10 to 25 minutes per pound more time than given in guide for refrigerated roasts. (10 minutes per pound for roasts under 5 pounds.) Defrost poultry before roasting.

Type	Oven Temperature	Doneness	Approximate Roasting Time, in Minutes per Pound		Internal Temperature °F
Meat			3 to 5-lbs.	6 to 8-lbs.	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-30 30-35 35-45	18-22 22-25 28-33	130°-140° 150°-160° 170°-185°
Lamb Leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	130°-140° 150°-160° 170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	160°-170°
Ham, precooked	325°	To Warm:	10 minutes per pound (any weight)		125°-130°
Ham, raw	325°	Well Done:	Under 10-lbs. 20-30	10 to 15-lbs. 17-20	170°
*For boneless rolled roasts over 6-inches thick, add 5 to 10 minutes per pound to times given above.					
Poultry			3 to 5-lbs.	Over 5-lbs.	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	375°	Well Done:	35-40		185°-190°
Turkey	325°	Well Done:	10 to 15-lbs. 20-25	Over 15-lbs. 15-20	In thigh: 185°-190°

Broiling

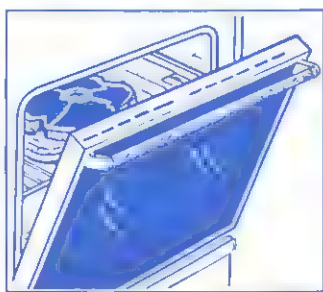
Broiling is cooking food by intense radiant heat from the upper unit in the oven. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

Step 1: If meat has fat or gristle near edge, cut vertical slashes through both about 2" apart. If desired, fat may be trimmed, leaving layer about 1/8" thick.

Step 2: Place meat on broiler rack in broiler pan which comes with range. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.

Step 3: Position shelf on recommended shelf position as suggested in Broiling Guide on page 25. Most broiling is done on C position, but if your range is connected to 208 volts, you may wish to use higher position.

Step 4: Leave door ajar a few inches (except when broiling chicken). The lower oven door stays open by itself, yet the proper temperature is maintained in the oven.

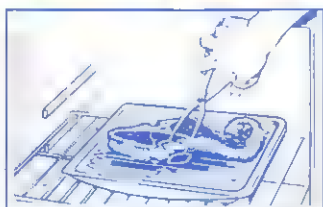


Step 5: Turn both OVEN SET and OVEN TEMP knobs to BROIL. Preheating units is not necessary. (See notes in Broiling Guide.)



Step 6: Turn food only once during cooking. Time foods for first side per Broiling Guide.

Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first times given for thinnest food.)



Step 7: Turn OVEN SET knob to OFF. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.

Use of Aluminum Foil

1. If desired, broiler pan may be lined with foil and broiler rack may be covered with foil for broiling. ALWAYS BE CERTAIN TO MOLD FOIL THOROUGHLY TO BROILER RACK, AND



SLIT FOIL TO CONFORM WITH SLITS IN RACK. Broiler rack is designed to minimize smoking and spattering, and to keep drippings cool during broiling. Stopping fat and meat juices from draining to the broiler pan prevents rack from serving its purpose, and juices may become hot enough to catch fire.

2. DO NOT place a sheet of aluminum foil on shelf. To do so may result in improperly cooked foods, damage to oven finish and increase in heat on outside surfaces of the oven.

Questions & Answers

Q. Why should I leave the door closed when broiling chicken?

A. Chicken is the only food recommended for closed-door broiling. This is because chicken is relatively thicker than other foods you broil. Closing the door holds more heat in the oven which allows chicken to cook evenly throughout.

Q. When broiling, is it necessary to always use a rack in the pan?

A. Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

Q. Should I salt the meat before broiling?

A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork also allows juices to escape. When broiling poultry or fish, brush each side often with butter.

Q. Why are my meats not turning out as brown as they should?

A. In some areas, the power (voltage) to the range may be low. In these cases, preheat the broil unit for 10 minutes before placing broiler pan with food in oven. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

Q. Do I need to grease my broiler rack to prevent meat from sticking?

A. No. The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make cleanup easier.

Broiling Guide



1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.
2. Oven door should be ajar for all foods except chicken; there is a special position on lower oven door which holds door open correctly.
3. For steaks and chops, slash fat evenly around outside edges of meat.

To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.

4. If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5 to 10 minutes only.

5. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.

6. Broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.

7. **Frozen Steaks** can be conventionally broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

8. If your oven is connected to 208 volts, rare steaks may be broiled by preheating broil heater and positioning the oven shelf one position higher.

Food	Quantity and/or Thickness	Lower Oven Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	½-lb. (about 8 thin slices)	C	3½	3½	Arrange in single layer.
Ground Beef Well Done	1-lb. (4 patties) ½ to ¾-in. thick	C	7	4-5	Space evenly. Up to 8 patties take about same time.
Beef Steaks Rare Medium Well Done Rare Medium Well Done	1-inch thick (1 to 1½-lbs.)	C	7	7	Steaks less than 1 inch cook through before browning. Pan frying is recommended. Slash fat.
		C	9	9	
		C	13	13	
	1½-in. thick (2 to 2½-lbs.)	C	10	7-8	
		C	15	14-16	
		C	25	20-25	
Chicken	1 whole (2 to 2½-lbs.), split lengthwise	A	35	10-15	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin down first and broil with door closed.
Bakery Products Bread (Toast) or Toaster Pastries English Muffins	2 to 4 slices 1 pkg. (2)	C	1½-2	½	Space evenly. Place English muffins cut-side-up and brush with butter, if desired.
	2 (split)	C	3-4		
Lobster Tails (6 to 8-oz. each)	2-4	B	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before and after half time.
Fish	1-lb. fillets ¼ to ½-in. thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
Ham Slices (precooked)	1-in. thick	B	8	8	Increase times 5 to 10 minutes per side for 1½-inch thick or home cured.
Pork Chops Well Done	2 (½ inch)	C	10	10	Slash fat.
	2 (1-in. thick) about 1 lb.	B	13	13	
Lamb Chops Medium Well Done Medium Well Done	2 (1 inch) about 10 to 12 oz.	C	8	4-7	Slash fat.
		C	10	10	
	2 (1½ inch) about 1 lb.	C	10	4-6	
		B	17	12-14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	6	1-2	If desired, split sausages in half lengthwise. Cut into 5 to 6-inch pieces.

Favorite American Recipes

A Collection from Around the Country

TEXAS CARAMEL PECAN PINWHEELS

1/2 cup plus 4 tablespoons butter
1/3 cup plus 1/2 cup light brown sugar
1/2 cup plus 1/3 cup chopped pecans
1 tablespoon warm water
2 cups sifted all-purpose flour
1/4 cup sugar
2 1/2 teaspoons baking powder
1 teaspoon salt
3/4 cup milk
1 teaspoon cinnamon



Melt 1/2 cup butter in a 9-inch square pan. Stir in 1/3 cup brown sugar, 1/2 cup chopped pecans, and water. Sift flour with sugar, baking powder and salt into mixing bowl. Stir in milk to make soft dough. Turn out on well-floured surface; coat with flour. Roll out to a 12x10-inch rectangle, adding flour as needed to prevent sticking. Combine remaining brown sugar, pecans and cinnamon and sprinkle on dough. Dot with remaining butter. Starting with 12-inch side, roll jelly-roll fashion. Cut into 12 1-inch slices and place, cut side down, on brown sugar mixture.

Bake at 425 degrees about 20 minutes, or until golden brown. Serve immediately. Makes 12 pinwheels.

BROCCOLI AND CAULIFLOWER CASSEROLE

10 ounce package frozen chopped broccoli
10 ounce package frozen cauliflower flowerettes
1/4 cup plus 2 tablespoons butter
Dash salt
1 can cream of celery soup
8 ounce package processed cheese spread
1 (4 ounce) can water chestnuts, sliced
3/4 cup cheese cracker crumbs



Preheat oven to 350 degrees. Cook broccoli and cauliflower according to package directions; drain. Stir in 1/4 cup butter until melted. Add salt, celery soup, and water chestnuts. Pour into greased 1.5-quart oblong baking dish. Place thin slices of cheese spread on top. Melt 2 tablespoons butter and mix with cheese cracker crumbs. Sprinkle over top.

Bake 350 degrees for 30 minutes. Let stand 10 minutes before serving. Makes 4 to 6 servings.

HOT MUSHROOM AND BACON DIP

1/2 lb. bacon, finely chopped	2 tablespoons all-purpose flour
1 tablespoon butter	8 ounce package of cream cheese, softened
1 small onion, finely chopped	1 tablespoon soy sauce
1 clove garlic, crushed	1 tablespoon Worcestershire sauce
1/2 pound mushrooms, sliced	2 tablespoons dry sherry
1/4 cup milk	1/2 cup sour cream



In large skillet, fry bacon until crisp; drain all but 1 tablespoon of fat. Stir in butter, onion, and garlic. Simmer for 5 minutes or until onion is tender. Stir in remaining ingredients until well blended. Pour into 1.5-quart oblong baking dish. Sprinkle top with bacon.

Bake at 350 degrees for 15-20 minutes. Accompany with melba toast rounds. Serves 8. (NOTE: Can be made 1-2 days ahead and refrigerated. Bake 25 to 30 minutes and serve.)



GARLIC CHEESE GRITS

3½ plus ½ cups milk
 1 cup quick grits
 1 teaspoon salt (substitute garlic salt, if desired)
 ½ cup butter, cut into pieces
 1 (6 ounce) roll garlic cheese, cut into pieces
 2 eggs
 1 cup Cheddar cheese, shredded
 ½ cup grated Parmesan cheese
 Cayenne pepper (optional)

Boil 3½ cups milk. Add grits and cook 2-4 minutes. Add salt, butter and garlic cheese. Stir until well blended. Beat eggs with ½ cup of milk and add to grit mixture. Blend well. Pour into buttered 2-quart oblong baking dish.

Bake 30 minutes at 350 degrees. Sprinkle with Cheddar and Parmesan cheeses. Sprinkle top with Cayenne pepper, if desired.

Bake 15 minutes longer. Serves 6-8.

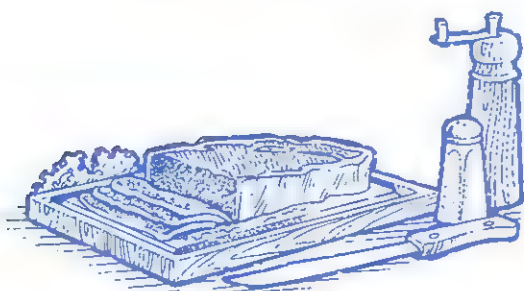
CHOCOLATE TRUFFLE PIE

3 tablespoons butter
 1 cup milk chocolate chips
 1 cup semi-sweet chocolate chips
 1½ cups light brown sugar
 4 eggs
 3 tablespoons coffee liqueur
 ⅓ cup all-purpose flour
 ¾ cup pecans, chopped
 ½ cup walnuts, chopped
 1 10-inch unbaked pie shell



Melt butter and chocolate in double boiler. Cream together sugar and eggs. Add chocolate mixture to creamed mixture. Stir in remaining ingredients. Pour into pie shell.

Bake at 375 degrees for 50-60 minutes. Serve warm or at room temperature with vanilla ice cream. Makes 1 10-inch pie.



KENTUCKY BARBEQUED BRISKET

1 (5-6 pound) beef brisket
 2 ounces liquid smoke
 1 tablespoon celery salt
 1 tablespoon garlic powder
 1 tablespoon onion powder
 1 tablespoon pepper
 ¼ cup Worcestershire sauce
 1 cup barbeque sauce (more if desired)

Place brisket in large roaster. Sprinkle meat evenly with liquid smoke, celery salt, garlic powder, and onion powder. Cover and refrigerate overnight. The next day, sprinkle with pepper and Worcestershire.

Cover and bake at 275 degrees for 5 hours. Drain all but 1 cup of liquid. Spoon barbeque sauce over brisket and bake uncovered 1 additional hour. Serves 10-12.

NORTHEASTERN CLAM CHOWDER

2 large potatoes, peeled and diced
 1 cup water
 2 (6½ ounce) cans minced clams
 (reserve liquid)
 1 medium onion, chopped
 6 tablespoons butter
 2 pints half and half cream
 salt and pepper to taste
 4 teaspoons chopped parsley



Place potatoes in saucepan with water and liquid from clams. Cook for 4 minutes and add onion. Cook another 2 minutes. Add clams, butter, cream, salt, pepper and parsley. Simmer for 30 minutes; stirring frequently to prevent scorching. Serves 4-6.

Care and Cleaning

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for your range to assure safe and proper maintenance.

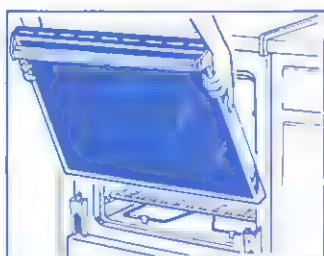
Porcelain Enamel Finish

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acid foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

Removable Oven Door (lower oven)

To REMOVE door, open to BROIL position, or where you feel hinge catch slightly. Grasp door at sides; lift door up and away from hinges.

To REPLACE, grasp door at sides. Line up door with hinges and push door firmly into place.



Oven Vent Duct

Your range is vented through a duct located under the right rear surface unit. Clean the duct often.

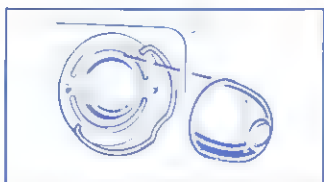


Light Bulb Replacement

CAUTION: Before replacing your oven lamp bulb, disconnect the electrical power for your Cooking Center at the main fuse or circuit breaker panel. Be sure to let the lamp cover and bulb cool completely before removing or replacing them.

Lower Oven Lamp

The oven lamp (bulb) is covered with a glass removable cover which is held in place with a bail-shaped wire. Remove oven door, if desired, to reach cover easily.



To remove:

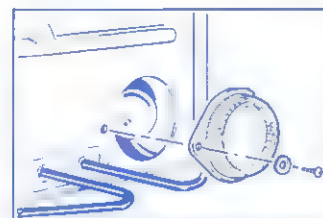
- Hold hand under cover so it doesn't fall when released. With fingers of same hand, firmly push back wire bail until it clears cover. Lift off cover. DO NOT REMOVE ANY SCREWS TO REMOVE COVER.
- Replace bulb with 40-watt home appliance bulb.

To replace cover:

- Place it into groove of lamp receptacle. Pull wire bail forward to center of cover until it snaps into place. When in place, wire holds cover firmly. Be certain wire bail is in depression in center of cover.
- Connect electric power to oven.

Upper Oven Lamp

To remove, hold glass cover and remove screw. Pull glass cover forward, then down and remove. Replace bulb with 40-watt appliance bulb.



After replacing bulb, tuck extension on glass cover into back of lamp opening. Fit cover over opening and replace washer and screw. Then connect electric power to range.

NOTE: When removing and replacing the lamp cover, if thermostat tube should be moved out of place, be certain to return it to its proper horizontal position, and about 1/2 inch from cover.

Cooktop Surface Lamp

WHEN CHANGING COOKTOP LAMP, DO NOT TOUCH METAL END OF LAMP.

- Hold glass panel assembly and remove the 3 screws from the metal frame that holds top of assembly in place.
- Hold assembly in both hands and lower it until it is removed.
- When completely cool, remove lamp and replace with bulb of the same wattage. Lift glass panel assembly into place and replace screws in top of assembly to hold it in place.
- Reconnect electric power to the range.

Removable Upper Oven Panels, Shelf and Broiler Reflector

To clean, place shelf from upper oven on either shelf of self-clean oven. (Shelf may have to be shifted slightly so shelf stops do not interfere with placement of panels.)

Slide out oven bottom; lifting bake unit slightly makes this easier to do. Lift back panel and remove.

Place bottom and back panels back-to-back so soiled sides face outward on either shelf. It is important that panels lay flat on shelf.

Slide out broil reflector and place on remaining shelf. Lift side panels up and out of oven. Place back-to-back on same shelf as broil reflector.



To replace, replace panels in any order desired. Be certain oven bottom is replaced so notch is at right, and "feet" on bake unit rest in depressions in panel. Replace broiler reflector so "open side" is toward bottom of oven.

Plug-In Surface Units

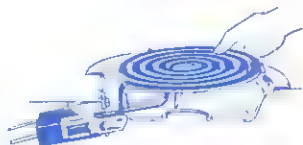
Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire.

Caution: Be sure all controls are turned to OFF and surface units are cool before attempting to remove them.

To make cleaning easier, the plug-in surface units are removable.



Lift a plug-in unit about 1" above the drip pan—just enough to grasp it—and you can pull it out.



Do not lift a plug-in unit more than 1." If you do, it may not lie flat on the drip pan when you plug it back in.

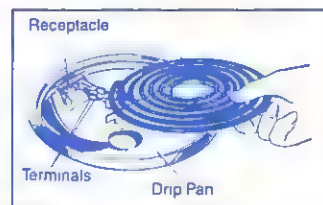


Repeated lifting of the plug-in unit more than 1" above the drip pan can permanently damage the receptacle.

After removing a plug-in unit, remove the drip pan under the unit and clean it according to directions in the Cleaning Guide on page 32. Wipe around the edges of the surface unit opening. Clean the area below the unit. Rinse all washed areas with a damp cloth or sponge.

To replace a plug-in unit:

- Place the drip pan into the surface unit cavity found on top of the cook-top so the unit receptacle can be seen through the opening in the pan.



- Insert the terminals of the plug-in unit through the opening in the drip pan and into the receptacle.

- Guide the surface unit into place so it fits evenly into the drip pan.

CAUTION

- Do not attempt to clean plug-in surface units in an automatic dishwasher.

- Do not immerse plug-in surface units in liquids of any kind.

- Do not bend the plug-in surface unit plug terminals.

- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

Adjusting Oven Thermostat

Use time given on recipe when cooking first time. Oven thermostats, in time, may "drift" from the factory setting and differences in timing between an old and a new oven of 5 to 10 minutes are not unusual. Your oven has been set correctly at the factory and is more apt to be accurate than the oven which it replaced. However, if you find that your foods consistently brown too little or too much, you may make a simple adjustment in the thermostat (Oven Temp) knob.

PULL KNOB OFF OF SHAFT, LOOK AT BACK OF KNOB AND NOTE CURRENT SETTING BEFORE MAKING ANY ADJUSTMENT.

To increase temperature, turn toward HI or RAISE; to decrease turn toward LO or LOWER. Each notch changes temperature 10 degrees.

To adjust oven thermostat for either oven:

1. Pull off Oven Temp knob for oven needing adjustment. Loosen both screws on back of knob.

2. Move pointer one notch in desired direction. Tighten screws.



3. Return knob to range, matching flat area of knob to shaft.

Recheck oven performance before making an additional adjustment.

Operating the Self-Cleaning Lower Oven

Before Setting Oven Controls, Check These Things:

Step 1:

Remove broiler pan, broiler rack and other cookware from the oven. (Oven shelves may be left in oven. Note: Shelves will discolor after the self-clean cycle.)

Step 2:

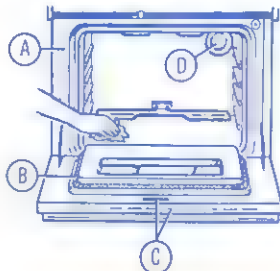
Wipe up heavy soil on oven bottom.

A. Oven Front Frame

B. Oven Door Gasket

C. Openings in Door

D. Oven Light



Step 3:

Clean spatters or spills on oven front frame (A) and oven door outside gasket (B) with a dampened cloth. Polish with a dry cloth. Do not clean gasket (B). Do not allow water to run down through openings in top of door (C). Never use a commercial oven cleaner in or around self-cleaning oven.

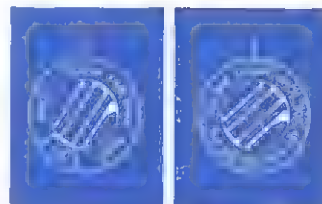
Step 4:

Close oven door and make sure oven light (D) is off.

How to Set Oven for Cleaning

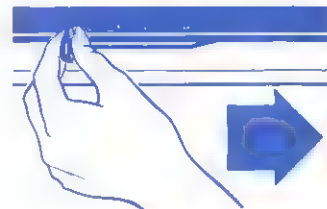
Step 1:

Turn **OVEN SET** and **OVEN TEMP** knobs to **CLEAN**. Controls will snap into final position when the **CLEAN** location is reached.



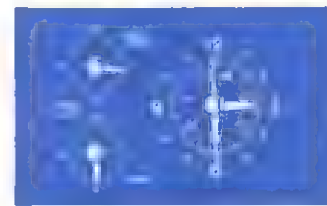
Step 2:

Slide the **LATCH HANDLE** to the right as far as it will go.



Step 3:

Set the automatic oven timer:



- Make sure **both** the range clock and the **START** dial show the correct time of day. When the **START** knob is pushed in and turned, it will "pop" into place when the time shown on the range clock is reached.

- Decide on cleaning hours necessary.

Recommended Cleaning Time:

Moderate Soil—2 hours (thin spills and light spatter)

Heavy Soil—3 hours (heavy, greasy spills and spatter)

- Add these hours to present time of day, then push in and turn **STOP** dial clockwise to this desired stop time. **OVEN CLEANING** light glows, showing cleaning is starting.

The **OVEN LOCKED** light will glow, indicating oven is hot and door cannot be opened. Oven door and window get hot during self-cleaning. **DO NOT TOUCH.**

Follow These Steps after Self-Cleaning

After cleaning is complete, the oven door will stay locked until the oven cools and the OVEN LOCKED light goes off. This takes about 30 minutes.

Step 1:

When OVEN LOCKED light is off, slide the LATCH HANDLE to the left as far as it will go and open the door.

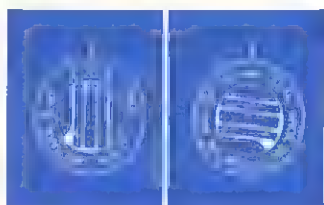


Step 2:

Turn OVEN SET knob to OFF.

Step 3:

Turn OVEN TEMP knob to WARM.



NOTE: To start and stop cleaning at a later time than shown on clock, push in and turn START dial to time you wish to start. Add the hours needed for cleaning to this "start" time, then push in and turn STOP dial to this desired "stop" time. Oven will automatically turn on and off at the set times.

Questions and Answers

Q. Why won't my oven clean immediately even though I set all the time and clean knobs correctly?

A. Check to be sure your START dial is set to the same time as the range clock. Also check to be sure LATCH HANDLE is moved to the right.

Q. If my oven clock is not working, can I still self-clean my oven?

A. No. Your Automatic Oven Timer uses the range clock to help start and stop your self-cleaning cycle.

Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?

A. No cleaners or coatings should be used around any part of this oven. If you do use them and do not wipe the oven absolutely clean, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

Q. Can I clean the Woven Gasket around the oven door?

A. No, this gasket is essential for a good oven seal and care must be taken not to rub, damage or move this gasket.

Q. After having just used the oven, the OVEN LOCKED light came on and I could not move the LATCH HANDLE. Why?

A. After several continuous high-temperature bakings or broilings, the OVEN LOCKED light may come on. The oven door can't be latched for self-cleaning while the OVEN LOCKED light is on. If this happens, let the oven cool until the OVEN LOCKED light goes off. Then the oven door can be latched for self-cleaning.

Q. What should I do if excessive smoking occurs during cleaning?

A. This is caused by excessive soil, and you should switch the OVEN SET knob to OFF. Open windows to rid room of smoke. Allow the oven to cool for **at least one hour** before opening the door. Wipe up the excess soil and reset the clean cycle.

Q. Is the "crackling" sound I hear during cleaning normal?

A. Yes. This is the metal heating and cooling during both the cooking and cleaning functions.

Q. Should there be any odor during the cleaning?

A. Yes, there may be a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

Q. What causes the hair-like lines on the enameled surface of my oven?

A. This is a normal condition, resulting from heating and cooling during cleaning. They do not affect how your oven performs.

Q. Why do I have ash left in my oven after cleaning?

A. Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

Q. My oven shelves do not slide easily. What is the matter?

A. After many cleanings, oven shelves may become so clean they do not slide easily. If you wish shelves to slide more easily, dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

Q. My oven shelves have become gray after the self-clean cycle. Is this normal?

A. Yes. After the self-clean cycle, the shelves may lose some luster and discolor to a deep gray color.

Q. Can I cook food on the cooktop while the oven is self-cleaning?

A. Yes. While the oven is self-cleaning, you can use the cooktop just as you normally do.

Cleaning Guide

NOTE: Let range/oven parts cool before touching or handling.



PART	MATERIALS TO USE	GENERAL DIRECTIONS
Bake Unit and Broil Unit		Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated. NOTE: The bake unit is hinged and can be lifted gently to clean the oven floor. If spillover, residue or ash accumulates around the bake unit, gently wipe around the unit with warm water.
Broiler Pan and Rack	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Plastic Scouring Pad 	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill pan with warm water and spread cloth or paper towel over the rack. Let both stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.
Control Knobs: Range Top and Oven	<ul style="list-style-type: none"> • Mild Soap and Water 	Pull off knobs. Wash gently but do not soak. Dry and return controls to range, making sure to match flat area on the knob and shaft.
Outside Glass Finish	<ul style="list-style-type: none"> • Soap and Water 	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs on the control panel are removed, do not allow water to run down inside the surface of glass while cleaning.
Metal, including Chrome Side Trims and Trim Strips	<ul style="list-style-type: none"> • Soap and Water 	Wash, rinse, and then polish with a dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids, or commercial oven cleaners which may damage the finish.
Porcelain Enamel Surface*	<ul style="list-style-type: none"> • Paper Towel • Dry Cloth • Soap and Water 	Avoid cleaning powders or harsh abrasives which may scratch the enamel. If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse. Polish with dry cloth.
Inside Oven Door*	<ul style="list-style-type: none"> • Soap and Water 	On self-cleaning oven, clean ONLY the door liner outside the gasket. The door is automatically cleaned if the oven is in the self-cleaning cycle. If spillover or spattering should occur in cooking function, wipe the door with soap and water. DO NOT rub or damage gasket. Avoid getting soap and water on the gasket or in slots on the door.
Oven Gasket*		Avoid getting ANY cleaning materials on the gasket.
Oven Liner*	<ul style="list-style-type: none"> • Soap and Water 	Cool before cleaning. Frequent wiping with soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly. For very heavy soiling, use your self-cleaning cycle often.
Oven Vent Duct	<ul style="list-style-type: none"> • Soap and Water 	Remove the Oven Vent Duct found under the right rear surface unit. Wash in hot, soapy water and dry and replace.
Shelves (See Self-Cleaning Oven Directions.)	<ul style="list-style-type: none"> • Soap and Water 	Your shelves can be cleaned with the self-cleaning function in the oven. For heavy soil, clean by hand, using any and all mentioned materials. Rinse thoroughly to remove all materials after cleaning.
Surface Unit Coils		<p>Spatters and spills burn away when the coils are heated. At the end of a meal, remove all utensils from the surface unit and heat the soiled units at HI. Let the soil burn off about a minute and switch the units to OFF. Avoid getting cleaning materials on the coils. Wipe off any cleaning materials with a damp paper towel <i>before</i> heating the surface unit.</p> <p>DO NOT handle the unit before completely cooled.</p> <p>DO NOT attempt to clean the plug-in units in the self-cleaning oven.</p> <p>DO NOT immerse plug-in units in any kind of liquid.</p>
Storage Drawer	<ul style="list-style-type: none"> • Soap and Water 	Pull drawer all the way open, tilt up the front and lift out. Wipe with damp cloth or sponge and replace. Never use harsh abrasives or scouring pads.
Chrome-Plated Drip Pans	<ul style="list-style-type: none"> • Soap and Water • Stiff-Bristled Brush • Soap-Filled Scouring Pad (Non-metallic) • Dishwasher 	<p>Clean as described below or in the dishwasher. DO NOT CLEAN ON THE SELF-CLEANING FUNCTION. Pans will discolor.</p> <p>Wipe all pans after each cooking so unnoticed spatter will not "burn on" next time you cook. To remove "burned-on" spatters, use any or all cleaning materials mentioned. Rub <i>lightly</i> with scouring pad to prevent scratching of the surface.</p>

* Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration. Spillovers should be wiped up immediately, with care being taken to not touch any hot portion of the oven. When the surface is cool, clean and rinse.

Exhaust System

This Cooking Center has a built-in exhaust system equipped with a damper, a two-speed exhaust blower and removable filters. Exhaust openings are located over cooking top and in hood over oven.

The exhaust system functions only when the blower is operating. The switch for the exhaust system is at the bottom of the control panel. For high speed, push switch once; for low speed, push switch twice; and to stop blower, push switch again.

When blower is operating and hood over oven is closed, it exhausts over surface units only. When blower operates with hood in open position, it exhausts through openings over surface units and over oven at the same time.

THE EXHAUST SYSTEM SHOULD BE OPERATED WHENEVER ODORS, VAPORS OR SMOKE ARE EXPECTED TO BE THE RESULT OF A COOKING OPERATION. START FAN AT BEGINNING OF COOKING.

To open hood above the oven, lift up handle on hood; to close, push down on handle. Use hood in its fully extended position whenever vapor or smoke results from cooking, such as when pan broiling or frying on the surface units. See information on use of surface units.

Filters

Two filters are located over cooking top and one behind hood extension. Filters are removable for cleaning.

Filters become soiled over a period of time. The efficiency of your exhaust system depends on how clean the filters are. Frequency of cleaning, or replacing,

depends on the type of cooking you do, but filters should be cleaned **AT LEAST ONCE A MONTH**. Also, frequently clean the grease-laden surfaces adjacent to the filters.

To clean, agitate in hot detergent solution. Light brushing may be used to help remove imbedded soil and dust. With careful use and handling, filters will last for years. However, if replacement becomes necessary, obtain a filter from your Sears Service Center.

Remove and Replace Filters

1. Cooking top: Place finger in recess at front edge of filter; push filter to rear until front edge clears the exhaust opening; lower the front and remove. When clean, replace. Place edge of filter against spring at rear of exhaust opening. Push to rear, lift front edge, and let spring push filter forward into place under edge of exhaust opening.

2. Hood: Extend hood as far as possible, or remove hood extension if desired; see illustration below. Place fingers on each side at bottom of filter. Press filter to left until it clears the holder on right side, then remove. When clean, replace. Push filter against clip at left and press left until filter clears holder at right side. Push filter toward opening and release so it slips behind holder.

Non-vented models also have a replaceable Charcoal Filter located behind Hood Filter. Replace as needed with Part No. WB2X7692 available from your Sears Service Center.

Motor

The blower motor is permanently lubricated; it does not need oiling.

To Remove and Replace Hood Extension

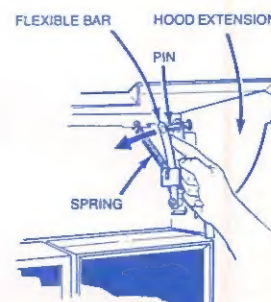
1. To remove, extend hood as far as it will open.

Hook a finger behind flexible bar at each side of hood extension and move toward center of hood to move pins out of holes. Remove spring on right side and hood extension can be removed.

2. To clean, wash with hot detergent solution. Rinse and dry with soft cloth.

3. To replace, fit bottom of half-circle flanges into side of hood.

Secure one side at a time. Align pin with holes in bracket and hood extension, then push pin through holes and reattach spring on right side. This secures hood extension so it cannot be removed by mistake.



Questions?

Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT WORK	<ul style="list-style-type: none"> • Difficulty may be in the main distribution panel of your house by a blown oven circuit fuse, a tripped oven circuit breaker, the main fuse or the main circuit breaker, depending on nature of the power supply. If a circuit breaker is involved, reset it. If the control box uses fuses, the oven fuse (a cartridge-type) should be changed BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS. If after doing one of these procedures, the fuse blows or circuit breaker trips again, call for service. NOTE: Apartment tenants or condominium owners should request their building management to perform this check before calling for service. • Oven controls not properly set. • Door left in locked position after cleaning.
OVEN LIGHT DOES NOT WORK	<ul style="list-style-type: none"> • Light bulb is loose. • Bulb is defective. Replace. • Switch operating oven light is broken. Call for service.
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"> • OVEN SET knob not set at BROIL. • OVEN TEMP knob not set at BROIL. • Door not left ajar as recommended. • Improper shelf position being used. Check Broiling Guide. • Necessary preheating was not done. • Food is being cooked on hot pan. • Utensils are not suited for broiling. • Aluminum foil used on the broil pan rack has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none"> • OVEN SET knob not set on BAKE. • OVEN TEMP knob not set correctly. • Shelf position is incorrect. Check Roasting or Baking Guides. • Oven shelf is not level. • Incorrect cookware or cookware of improper size is being used. • A foil tent was not used when needed to slow down browning during roasting.
SURFACE UNITS NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none"> • Surface units are not plugged in solidly. • Drip pans are not set securely in the range top. • Surface unit controls are not properly set.
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none"> • Automatic timer dials not set or not set properly. Clock must be set to time of day and the STOP dial must be set and advanced beyond the time noted on oven clock. • The STOP dial was not advanced for long enough. • Both OVEN SET and OVEN TEMP knobs must be set at CLEAN setting. • A thick pile of spillover when cleaned leaves a heavy layer of ash in spots which could have insulated the area from further heat. • Latch not moved to the right.
OVEN DOOR WON'T LATCH	<ul style="list-style-type: none"> • Turn OVEN SET knob to CLEAN. Glowing Locked Light after knob is turned indicates oven is too hot from previous use and door won't latch. To cool oven, open door wide, then Latch can be moved. • OVEN SET knob must be at CLEAN or OFF before Latch can be moved.

Notes

KENMORE ELECTRIC RANGE WARRANTY

FULL ONE YEAR WARRANTY ON THE FUNCTIONING OF ALL PARTS EXCEPT GLASS PARTS

If, within one year from the date of installation, any part, other than a glass part, fails to function properly due to a defect in material or workmanship, Sears will repair or replace it, free of charge.

FULL 30-DAY WARRANTY ON GLASS PARTS AND FINISH OF PORCELAIN ENAMEL, PAINTED OR BRIGHT METAL FINISHED PARTS

If, within 30 days from the date of installation, any glass part or the finish on any porcelain enamel, painted or bright metal part is defective in material or workmanship, Sears will replace the part, free of charge.

FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

For 90 days from the date of installation, Sears will provide, free of charge, any mechanical adjustments necessary for proper operation of the range, except for normal maintenance.

WARRANTY SERVICE IS AVAILABLE BY SIMPLY CONTACTING THE NEAREST SEARS STORE OR SERVICE CENTER IN THE UNITED STATES.

THIS WARRANTY APPLIES ONLY WHILE THIS PRODUCT IS IN USE IN THE UNITED STATES.
THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER
RIGHTS WHICH VARY FROM STATE TO STATE.

SEARS, ROEBUCK AND CO., DEPT. 698/731A, SEARS TOWER, CHICAGO, IL 60684

Dear Customer: Our constant efforts are directed toward making sure your new Kenmore Range will arrive at your home in perfect condition and will give you proper performance. As part of these efforts, we feel it is our responsibility to provide you with this warranty for your range.

WE SERVICE WHAT WE SELL

"We Service What We Sell" is our assurance to you that you can depend on Sears for service because Sears service is nationwide. Your Kenmore Range has added value when you consider that Sears has a service unit near you staffed by Sears trained technicians... professional technicians specifically trained on Sears appliances, having the parts, tools and equipment to ensure that we meet our pledge to you— "We Service What We Sell!"

TO FURTHER ADD TO THE VALUE OF YOUR RANGE, BUY A SEARS MAINTENANCE AGREEMENT.

Kenmore Ranges are designed, manufactured and tested for years of dependable operation. Yet, any modern appliance may require service from time to time. The Sears warranty plus the Sears Maintenance Agreement provides protection from unexpected repair bills and assures you of enjoying maximum range efficiency.

Here's a comparative warranty and Maintenance Agreement chart showing you the benefits of a Sears Range Maintenance Agreement.

CONTACT YOUR SEARS SALESPERSON OR LOCAL SEARS SERVICE CENTER TODAY AND PURCHASE A SEARS MAINTENANCE AGREEMENT.

Years of Ownership Coverage		1st Year	2nd Year	3rd Year
1	Replacement of Defective Parts other than Porcelain or Glass	W	MA	MA
2	Mechanical Adjustment	90 Days Full Warranty MA	MA	MA
3	Porcelain and Glass Parts	30 Days Full Warranty MA	MA	MA
4	Annual Preventive Maintenance Check at your request	MA	MA	MA

W - Warranty

MA - Maintenance Agreement

Sold by SEARS, ROEBUCK AND CO., Chicago, IL 60684

SEARS